

## Cranberry Orange Chocolate Layer Cake

½ cup Cocoa  
½ cup boiling water  
¼ cup (1/2 stick) butter  
¼ cup shortening  
2 cups sugar  
1/8 teaspoon salt  
1 teaspoon vanilla extract  
2 large eggs  
1 ½ teaspoon baking soda  
1 cup buttermilk  
1 ¾ cups all-purpose flour  
2 Tablespoon buttermilk  
1 tablespoons fresh squeezed orange juice  
1/2 teaspoon freshly grated orange peel  
1/3 cup all-purpose flour  
1/8 teaspoon baking soda  
¼ teaspoon orange extract  
½ cup dried cranberries

### Orange Buttercream Frosting:

1/3 cup butter, softened  
3 cups sifted powdered sugar  
1 teaspoon freshly grated orange peel  
1 teaspoon vanilla  
2 tablespoons fresh orange juice  
2 to 4 tablespoons milk

### Chocolate Buttercream Frosting:

¼ cup + 2 Tablespoons butter  
2 2/3 cups sifted powdered sugar  
½ cup cocoa  
1/3 cup milk  
1 teaspoon vanilla extract

Preheat oven to 350 degrees. Spray 3 (8-inch) round aluminum layer pan with cooking spray, line with wax paper; set aside.

Stir together cocoa and boiling water in small mixing bowl; set aside.

Beat butter, shortening, sugar, salt and vanilla in a 3-quart mixing bowl until fluffy. Add eggs and beat well. Stir 1/1/2 teaspoons baking soda into 1 cup butter milk; add alternately with flour to butter mixture.

Measure 1 2/3 cups batter into 2-quart mixing bowl. Stir in 2 Tablespoon buttermilk, 1 tablespoon orange juice, ½ teaspoon orange peel, 1/4 teaspoon orange extract, 1/3 cup all-purpose flour, 1/8 teaspoon baking soda and dried cranberries. Pour into one of the prepared pans.

Stir cocoa mixture into remaining batter; divide evenly between remaining two prepared pans.

Bake 25 to 30 minutes or until a wooden toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Carefully peel off wax paper. Cool completely.

Prepare Orange Buttercream Frosting: Beat butter and 1 cups powdered sugar, orange peel and vanilla in 2-quart bowl. Add remaining powdered sugar alternately with milk beating until a spreading consistency. (Add additional milk for desired consistency.) Place one chocolate layer on serving platter spreading ½ of the Orange Buttercream Frosting evenly to outer edge. Top with the orange layer cake and repeat with orange frosting. Place second chocolate layer on top.

Prepare Chocolate Buttercream Frosting: Beat butter in 2-quart mixing bowl. Add powdered sugar and cocoa with milk; add vanilla and beat to spreading consistency. (Additional milk may be needed for desired consistency.) Frost sides and top of cake. Frosting may be piped for decorative presentation.

Garnish with decorative orange cuts, cherries, strawberries and/or mint leaves as desired.